

# DINNERLY



## Beef & Wine Ravioli with Pesto & Marinated Tomatoes



under 20min



2 Servings

Savory ravioli + herby pesto + juicy tomatoes = a very good time. Bonus point: It all comes together in one pot, so you'll have more time for things you'd rather do than wash dishes. We've got you covered!

## WHAT WE SEND

- ¾ oz Parmesan <sup>1</sup>
- 2 plum tomatoes
- 9 oz beef & wine ravioli <sup>2,1,3</sup>
- 4 oz basil pesto <sup>1</sup>

## WHAT YOU NEED

- kosher salt & ground pepper
- garlic
- olive oil
- balsamic vinegar (or red wine vinegar)

## TOOLS

- microplane or grater
- medium pot

## ALLERGENS

Milk (1), Egg (2), Wheat (3). May contain traces of other allergens. Packaged in a facility that packages gluten containing products.

## NUTRITION PER SERVING

Calories 650kcal, Fat 42g, Carbs 44g, Protein 25g



### 1. Boil water & grate cheese

Bring a medium pot of **salted water** to a boil.

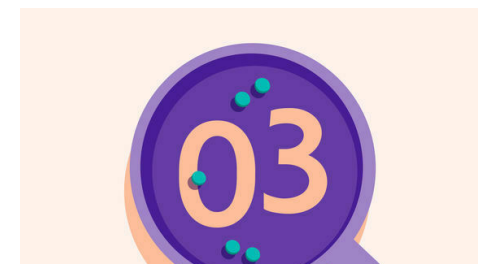
Finely grate **Parmesan**, if necessary.



### 2. Prep tomatoes & garlic

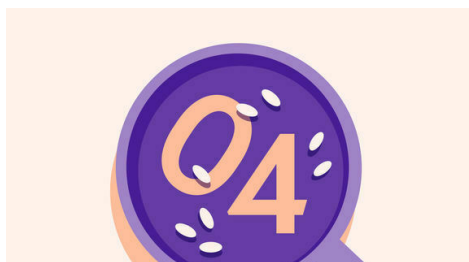
Meanwhile, halve **tomatoes** lengthwise, then chop into ½-inch pieces.

Finely chop ½ **teaspoon garlic**.



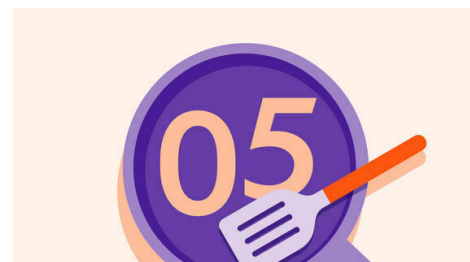
### 3. Marinate tomatoes

In a small bowl, stir to combine **chopped garlic**, **1 tablespoon oil**, and **1 teaspoon vinegar**. Add **chopped tomatoes** and toss to coat; season to taste with **salt** and **pepper**. Set aside until ready to serve.



### 4. Cook ravioli

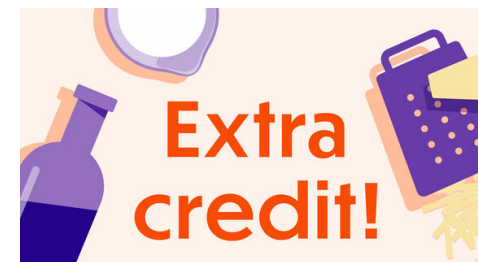
Add **ravioli** to boiling **salted water** and cook, stirring occasionally, until al dente, about 4 minutes. Reserve ¼ **cup cooking water**, then drain ravioli and return to pot off heat.



### 5. Finish & serve

To pot with **ravioli**, add **basil pesto**, **half of the Parmesan**, and **2 tablespoons reserved cooking water**; toss to coat (if sauce is too thick, add **1 tablespoon cooking water** at a time, as needed). Season to taste with **salt** and **pepper**.

Serve **ravioli** topped with **marinated tomatoes**, **remaining Parmesan**, and a **drizzle of oil**. Enjoy!



### 6. Add some greens!

Serve your ravioli alongside a refreshing chopped salad. Combine chopped cucumbers, olives, and romaine lettuce, then drizzle with a red wine vinaigrette.